WHAT IS CLAIMED IS:

1. A wine fermentation device for fermenting wine, and skins, seeds and stems which form a cap, which comprises:

a tank having cylindrical walls, an axis and a bottom;

at least one drain at or near said tank bottom; and

at least one impeller, each impeller having a plurality of blades to radially and axially move said cap in said tank during fermentation and to blend said cap with liquid to permit draining of said cap (or pomace) through said drain.

2. A wine fermentation device as set forth in Claim 1 including at least one interior baffle extending from said cylindrical tank walls toward said axis.

3. A wine fermentation device as set forth in Claim 2 including three said interior baffles.

4. A wine fermentation device as set forth in Claim 1 having two said impellers, one near said bottom and one spaced axially therefrom.

5. A wine fermentation device as set forth in Claim 1 wherein each said impeller has three blades.

6. A wine fermentation device as set forth in Claim 1 wherein each said blade has a 45° pitch.

7. A wine fermentation device as set forth in Claim 1 wherein said tank bottom is not perpendicular to said axis but is sloped in relation thereto.

8. A wine fermentation device as set forth in Claim 1 including a temperature control jacket to control temperature of said wine in said tank and a temperature gauge.

9. A wine fermentation device as set forth in Claim 1 including a shaft for said impeller axially aligned in said tank and a motor to drive said shaft.

10. A wine fermentation device as set forth in Claim 1 wherein each said drain includes a valve.

11. A wine fermentation device as set forth in Claim 1 wherein said tank includes a top to form a closed vessel.

12. A process for wine cap management for fermenting wine and skins, seeds and stems which forms a cap, which process comprises:

fermenting said wine and said cap in a tank having cylindrical walls, an axis, and a bottom;

moving said wine and said cap radially and axially by periodically rotating an impeller having an axial shaft within said cylindrical tank; and

assisting axial flow of said wine with at least one baffle extending from said cylindrical walls toward said axis.

13. A process for wine cap management as set forth in Claim 12 which includes the additional steps of adding yeast and sugar to said fermenting wine or must to promote fermentation.

14. A process of wine cap management as set forth in Claim 12 which includes the additional step of controlling the temperature of said wine in said tank through a temperature jacket on the walls of said cylindrical tank or on said at least one baffle.

15. A process of wine cap management as set forth in Claim 12 wherein said impeller shaft is driven by a motor.

16. A process of wine cap management as set forth in Claim 12 including two said impellers extending from said axial shaft.

17. A wine pomace removal process for wine and skins, seeds and stems forming a cap fermented in a tank having cylindrical walls, an axis, and a bottom, which process comprises:

draining a majority of said wine from said tank;

agitating and blending said cap with liquid within said tank to create a pomace slurry; and

draining off said pomace slurry through a drain at or near said bottom of said tank.

18. A wine pomace removal process as set forth in Claim 17 wherein said drain includes a valve.

19. A wine pomace removal process as set forth in Claim 17 wherein said agitating and blending step is accomplished through an impeller having a plurality of blades which are rotated by an axial shaft driven by a motor.

20. A wine pomace removal process as set forth in Claim 19 including two said impellers, one located near said tank bottom to agitate and blend said cap.

21. A wine pomace removal process as set forth in Claim 17 wherein said bottom of said tank is sloped with respect to said axis of said tank.